

Chicken Pot Pie

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

A delicious chicken pie made from scratch with carrots peas and celery in a premade crust Add thyme and poultry seasoning for more flavor

Ingredients

- - 1 pound skinless
- boneless chicken breast halves - cubed - 1 cup sliced carrots - 1 cup frozen green peas - ½ cup sliced celery - ½ cup butter - ½ cup chopped onion - ½ cup all-purpose flour - ½ teaspoon salt - ¼ teaspoon black pepper - ¼ teaspoon celery seed - 1 ¾ cups chicken broth - ½ cup milk - 2 (9-inch) unbaked pie crusts

Instructions

1. Gather all ingredients and preheat the oven to 425 degrees F (220 degrees C.) Dotdash Meredith Food Studios Combine chicken
2. carrots
3. peas
4. and celery in a saucepan; add water to cover and bring to a boil. Boil for 15 minutes
5. then remove from the heat and drain. Dotdash Meredith Food Studios While chicken is cooking
6. melt butter in another saucepan over medium heat. Add onion and cook until soft and translucent
7. 5 to 7 minutes. Stir in flour
8. salt
9. pepper
10. and celery seed. Dotdash Meredith Food Studios Slowly stir in chicken broth and milk. Dotdash Meredith Food Studios Reduce heat to medium-low and simmer until thick
11. 5 to 10 minutes. Remove from heat and set aside. Dotdash Meredith Food Studios Place chicken and vegetables in the bottom pie crust. Pour hot broth mixture over top. Dotdash Meredith Food Studios Cover with top crust
12. seal the edges
13. and cut away any excess dough. Make several small slits in the top crust to allow steam to escape. Dotdash Meredith Food Studios Bake in the preheated oven until pastry is golden brown and filling is bubbly
14. 30 to 35 minutes. Cool for 10 minutes before serving. Dotdash Meredith Food Studios Enjoy! Dotdash Meredith Food Studios